



PRE-OPENING SELF SURVEY FOR TEMPORARY FOOD ESTABLISHMENTS

Review the following information prior to the opening of your mobile food service or temporary event.

- () The menu should be limited to foods that do not require complex preparation (cook and serve)
- () All food must be cooked on-site or at a central kitchen pre-approved by a representative of the health department. Documentation of hot holding procedures during transport must be submitted prior to the event.
- () There shall be no extensive preparation on-site (Ex: cutting/pulling of meats, extensive raw meat handling). Preparation of meats and vegetables must be completed in a licensed facility, unless approved by the health department.
- () There shall be NO cream pies, meat salads, or potato salads served at a temporary event. Other meat, egg, or mayonnaise-based salads (not listed above) shall not be prepared or served at a temporary event.
- () Food items must be stored at least 6" off the ground.
- () Cold food items shall be maintained at 41F or less at all times and hot food items at 135F
- () Provide metal stem thermometers for checking the internal temperature of food products.
Chicken/Poultry: 165F Ground Meats: 155F Pork Chops: 145F Reheat: 165F
Hot Dogs: 135F Brats: 145F
- () Garbage receptacles shall be covered
- () At the conclusion of the event, food must be consumed or thrown out. There shall be no leftovers unless the food is to be taken home and consumed by the volunteers/workers.
- () **A temporary hand washing station must be provided.** The station should include free-flowing warm water, antibacterial hand soap, paper towels, and discard bucket for water runoff. See attached diagram. Grey water cannot be dumped onto the surface of the ground (including storm sewers).
- () Food must be purchased at an approved location (grocery store)
- () The temporary location shall be covered (pop-up tent or canopy)
- () Food items must be kept in a closed container between periods of service.

Proper Hand Wash Station



